

# Southwest Turkey Chili



Serves 4

2 ~ 15oz cans black beans, do not rinse

2T butter

1 ~ 4oz can green chilies, diced, do not drain

1 small red onion, diced

2 leeks, diced

1 garlic clove, minced

1T coriander, ground

1T cumin

2c turkey, cooked, cubed  
(I use Snow's canned turkey from Costco)

2 potatoes, peeled, diced

2c corn, frozen

2c chicken broth

2T cilantro, for garnish

Melt butter in large soup pan over medium heat. Sauté the green chilies, onion, leeks and garlic for 10 minutes. Add coriander and cumin, stirring well and cook for 1 minute.

Add chicken stock and cook 10 minutes.

Add black beans, turkey, potatoes and corn and simmer for 20~30 minutes.

Garnish with cilantro and tortilla chips to serve.

**Prepare Ahead Tip**

This turkey chili freezes well and will keep, frozen, for up to 3 months.

**Debbie Spangler ~ Certified Personal Chef**

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